

[54] **LOW FAT FOODS**

[75] Inventors: **Isao Uemura; Mitsuhiro Ishihata,**  
both of Oizumimachi, Japan

[73] Assignee: **Ajinomoto Co., Inc.,** Japan

[21] Appl. No.: **848,192**

[22] Filed: **Apr. 4, 1986**

[30] **Foreign Application Priority Data**

Apr. 4, 1985 [JP] Japan ..... 60-71570

[51] Int. Cl.<sup>4</sup> ..... **A25L 1/317**

[52] U.S. Cl. .... **426/104; 426/574;**  
426/575; 426/576; 426/577; 426/646; 426/804

[58] Field of Search ..... 426/574, 573, 804, 417,  
426/646, 104, 576, 575, 577

[56] **References Cited**

**U.S. PATENT DOCUMENTS**

3,658,550 4/1972 Hawley ..... 426/575  
3,919,435 11/1975 Feldbrugge et al. .... 426/574  
4,089,981 5/1978 Richardson ..... 426/574

4,098,913 7/1978 Baugher ..... 426/104  
4,324,807 4/1982 Kim et al. .... 426/646  
4,361,590 11/1982 Wojcik ..... 426/417  
4,596,715 6/1986 Ballard et al. .... 426/573

*Primary Examiner*—Donald E. Czaja

*Assistant Examiner*—Mary S. Mims

*Attorney, Agent, or Firm*—Sughrue, Mion, Zinn,  
Macpeak & Seas

[57] **ABSTRACT**

A low-fat food with decreased amounts of animal fat or other types of fat containing a hot-melt type gal dispersed in the food tissue, wherein the amount of the gel to the food tissue at temperature below the melting point of the gel is in the range of about 1 to about 25 weight percent. These low-fat foods with low caloric and cholesterol levels have a juicy and heterogeneous mouthfeel like that of high-fat foods because the gel contained melts during cooking, giving moderately thick texture and agreeable taste.

**6 Claims, No Drawings**